

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Germantown Cafe

Establishment Number #: 605309175

NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Chemical Dishwasher	Qa	100	

Equipment Temperature

Description	Temperature (Fahrenheit)
Expo cooler	41
Prep Cooler 3	41
Reach-in Cooler	40
Walk-in Cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Chorizo cooked 5 hours ago in Prep Cooler 2	Cooling	48
Home made cheesecake in Reach-in Cooler	Cold Holding	41
Crab cakes prepared 3 hours ago in Prep Cooler 2	Cooling	45
Milk in Walk-in Cooler	Cold Holding	41
Crab cake in Walk-in Cooler	Cold Holding	42
House made curry sauce with heavy cream	Cold Holding	42
Home made cheese cake with eggs in Reach-in	Cold Holding	41

Observed Violations

Total # 3

Repeated # 0

19: White rice that was cooked at 11am (4 hours ago) is at 125F in the Steam Table. The rice has been in the Steam Table for an hour

Corrective Action: reheat white rice to 165F for hot holding

20: Prep Cooler 1 (lead cooler) is reading 48F. The TCS foods inside, including cooked pasta noodles and meatballs, are reading 46-48F and have been in the cooler overnight.

Corrective Action: embargo 10lbs

Corrective Action: PIC will place a work order for the Prep Cooler. A follow up is needed

Do not store any TCS food in this cooler until it is fixed

37: Employee food and Personal drink stored on food prep table stored in Reach-in Cooler next to customer food

TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA



Establishment Information

Establishment Name: Germantown Cafe

Establishment Number : 605309175

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employees washing their hands
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See next
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp log
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Posted on menus
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Information

Establishment Name: Germantown Cafe

Establishment Number : 605309175

Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

Establishment Information

Establishment Name: Germantown Cafe

Establishment Number #: 605309175

Sources

Source Type:	Food	Source:	Sysco
Source Type:	Food	Source:	Fresh point
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments